



Frank's Evening Bar Menu

Chef's homemade soup of the day £3.95

Chicken liver pate, Cumberland sauce and Melba toast £4.50

Smoked salmon with dressed salad, brown bread & butter £6.50

Pearls of melon, passion fruit and mango sorbet £4.50

Thai style Cromer crab cakes with a lemon & basil dressed salad £4.50

Prawn cocktail with Marie rose sauce £4.50

Mains

Pan fried and oven roasted rump of lamb on a bed of ratatouille with a rosemary & redcurrant gravy £10.50

Oven baked fillet of Shetland salmon on baby fennel with a watercress and white wine sauce £10.50

Toft House steak, ale & field mushroom short crust pie, £9.95

9oz sirloin steak cooked to your liking served garni or with an au-poivre sauce £13.95

Fillet steak cooked to your liking served garni or with an au-poivre sauce £17.95

All the above are served with local home grown vegetables and chipped potatoes

Pork & leek stroganoff finished with brandy, paprika & fresh cream served with steamed rice & chipped potatoes £9.95

Chicken, chorizo & spinach penne pasta, with fresh parmesan shavings £10.50

Panzotti pasta parcels, filled with sun dried tomatoes, goats cheese & black olives served with a tomato fondue £9.95

Ribbons of pappardelle pasta with a smoked haddock, king prawn & crayfish veloute £10.50

Chicken curry, mild-medium curry served with cardamom scented rice, chota naan bread, mango chutney & chipped potatoes £9.95

Homemade Lasagne with a mixed leaf salad & chipped potatoes £8.95

Scampi, garden peas & chipped potatoes £9.95

Beer battered loin of cod, mushy peas & chipped potatoes £9.95

Side orders:-

Chipped potatoes £2.50

Market vegetables £2.50

Salad bowl £2.50

Onion rings £2.50

Au-poivre sauce £1.95

Homemade desserts – Please see the board